

White Wines

Wines of the month

Domaine de Cambos Ugni

Blanc-Colombard 2008, 11.5%, France

A fresh, elegant, traditional French blend from the Cotes de Gascogne, with aromas of fresh peaches & citrus fruits.

The light 11.5 % alcohol make it the perfect lunchtime wine!

175ml Glass

£4.95

Bottle

£19.50

Domaine Fontenelles Viognier 2008, France

With a nose of rich tropical fruits, dried apricots & a touch sweet vanilla, this dry white has soft acidity & a persistent finish.

175ml Glass

£5.75

Bottle

£22.50

1. Panul Estate Sauvignon Blanc 2008 Lontue Valley, Chile

Chile has a near perfect climate for wine production and a reputation for producing single varietal wines with very precise flavours. This is packed with elderflower presse and gooseberry fruit.

175ml Glass

£3.95

Bottle

£14.95

2. Santa Florentina Pinot Gris 2008 Famatina Valley, Argentina

Floral, honeysuckle aromatics lead to an opulent white peach and lychee palate with low acidity.

Bottle

£16.95

3. Cranswick Smith Bin 410 Semillon Chardonnay, Australia

An unoaked, easy drinking Aussie white with fresh citrus fruit complimented by riper mango notes.

175ml Glass

£4.75

Bottle

£18.95

4. Old Vines Chenin Blanc 2007 Stellenbosch, South Africa

The Old Vines Estate only produce Chenin Blancs and as a result turn out some of South Africa's finest. Refined orchard fruits are to the fore with notes of honey and quince on the long finish.

Bottle

£20.00

5. Pinot Grigio 'Luna' Cecilia Beretta 2007 Veneto, Italy

The perfect aperitif with its delicate floral aromas and understated flavours of apricot and honey. This comes from a single vineyard ideally suited to growing this grape variety and this is reflected in the long finish.

175ml Glass

£5.25

Bottle

£21.00

6. Selaks Marlborough Sauvignon Blanc 2008, New Zealand

Benchmark Marlborough Sauvignon from this iconic producer, dry with crisp acidity, it's packed with aromas of cut grass, gooseberries and grapefruit.

175ml Glass

£5.75

Bottle

£22.00

7. Ana Sauvignon Blanc 2008 Marlborough, New Zealand

Textbook Kiwi Sauvignon with fragrant elderflower and gooseberry fruit and a long mineral finish.

Bottle

£25.95

8. Crossroads Riesling 2006 Hamkes Bay, New Zealand

New Zealand has excelled with its complex, limey Rieslings which are delicious on their own yet also very food friendly.

Bottle

£27.50

9. Chablis 1er Cru Les Lys 2007 Domaine Vincent Damp, Burgundy, France

A Decanter Magazine 5 star Gold Medal winning producer with this Premiere Cru. Understated but very fine and complex.

Bottle

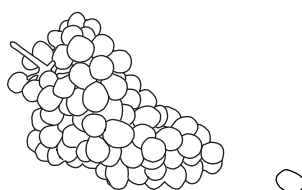
£38.00

10. Pouilly-Fume 2008 A.E. Figeat, Central Loire

Bench mark style for Old World Sauvignon Blanc. Nervy gooseberry and citrus fruits with complex minerality and a hint of gun smoke (the fume part!?).

Bottle

£38.50



PLEASE NOTE VINTAGES MAY BE SUBJECT TO CHANGE

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Red Wines

Wines of the month

Foot of Africa Pinotage 2007, Stellenbosch, South Africa

Made by one of South Africa's oldest family estates, the award winning Kleine Zalze based in Stellenbosch. With complex earthy & plum flavours, it has a soft structure with integrated tannins, giving a very approachable yet complex wine.

175ml Glass
£4.75

Bottle
£18.50

Los Boldos Cabernet Sauvignon 2007, Chile

Packed with lots of bramble & cassis fruit, with a hint of caramel, cedar & vanilla coming from 6 months in quality French & American oak. Delicious with roasted or grilled Lamb!

175ml Glass
£4.50

Bottle
£17.50

11. Panul Estate Merlot 2007 Colchagua Valley, Chile

This displays all the sweet fruits of the forest flavours that we have come to expect from Chilean Merlot, but with an interesting tarry, smokey edge to it.

175ml Glass
£3.95

Bottle
£14.95

12. Heywood Estate Shiraz 2008, Australia

Classy Aussie Shiraz with ripe blackberry and plum fruit, just a hint of spice and soft tannins.

Bottle
£17.50

13. Chamunyo Malbec 2007, Mendoza, Argentina

Mendoza is Argentina's premium wine producing region and has been put firmly on the winemaking map by its World Class Malbecs. An inky, blue/black wine with sappy blackberry and mulberry fruit, a touch of oak and spiced finish.

Bottle
£18.50

14. Montepulciano d'Abruzzo 2006 "Rocastella" Villa Bizarri, Italy

The best wines of Montepulciano come from the superior vineyards of Rocastella. This is Mid weight with smooth morello cherry fruit.

175ml Glass
£4.95

Bottle
£19.50

15. Vinamar Reserva Pinot Noir 2007 Casablanca Valley, Chile

Casablanca's cool climate is ideal for Pinot Noir which is evident in this medium bodied, elegant, red berry and cherry flavoured wine.

Bottle
£22.50

16. Bodegas Lar de Paula 2007 Tempranillo Rioja, Spain

Made from 20 year old Tempranillo vines with richly textured, succulent dark fruit flavours and silky tannins.

175ml Glass
£5.95

Bottle
£23.00

17. Callabriga Douro Tinto 2006/07, Portugal

The Douro Valley is not only home to Port but is also widely acclaimed for its world class red wines. Made from predominately Tinta Roriz (the same grape as Tempranillo in Rioja), blended with other indigenous varietals, this example has complex aromas of red and black fruits, with a spicy hint of clove and cinnamon.

175ml Glass
£5.95

Bottle
£25.50

18. Chateau Bel-Air 2004 Graves de Vayres, Bordeaux, France

This excellent Claret from Bordeaux's smallest appellation excelled in the hot 2003 vintage. Ripe tasting with generous cranberry and cassis fruit seasoned with well integrated oak. Great partner to a Steak!

Bottle
£26.95

19. Catapult Shiraz-Viognier 2006/07, Wirra Wirra, McLaren Vale, Australia

Made by the IWC International Red Winemaker of the Year Samantha Connew. A dash of aromatic Viognier is added to compliment the mocha, black pepper and chocolate aromas of the Shiraz, with subtle oak ageing enhancing the aromas of liquorice and winter spice.

175ml Glass
£6.50

Bottle
£27.00

20. Cotes du Rhone 2006 Vignobles Gonnet, Southern Rhone

The Gonnet family run top Chateau neuf estate Font de Michelle and use the fruit from young vines in this cotes du rhone blend. Excellent winter warming red wine.

Bottle
£29.50

21. Fleurie Vieilles Vignes 2007 Marcel Joubert, Beaujolais, France

Small yields from old vines results in a lissom, strawberry and cranberry flavoured wine, lighter to medium bodied and with silky tannins. Perfect for simply cooked Lamb dishes.

Bottle
£32.00

22. Crozes Hermitage 2006, Millepertuis, Guyot, France

Classic, northern Rhone Syrah with earthy, morello cherry and red currant fruit.

Bottle
£38.00

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Rose Wines

23. La Brouette Rose 2007

Vin de Pays du Comté Tolosan, France

Made by one of the top co-operatives in France, this delicate pink has bright, crunchy cranberry fruit and a clean, dry finish.

175ml Glass
£4.25

Bottle
£15.95

24. Nelson Estate Merlot Rose 2007 Paarl, South Africa

A rich, dark rose packed with luscious red berry fruit and vanilla notes on the finish.

Bottle
£19.95

Champagne

25. Guy de Chassey Brut NV France

A family run Champagne house using only fruit from their own 100% Grand Cru rated vineyards. Crisp, orchard fruit with toasted notes and a fine mousse.

125ml Glass
£7.50

Half Bottle
£22.00

Bottle
£38.00

26. Laurent-Perrier Brut NV France

A quite exceptional Champagne from one of the top Grande Marques. Medium bodied with honey and citrus flavours complemented by a toasted character and fine mousse.

Bottle
£56.50

27. Delamotte Brut Rose NV France

Very much an insiders Champagne and recently described by the wine critic Matthew Jukes as 'the best value Rose Champagne on the UK market'. This is the sister property to Salon (the most expensive Blanc de Blanc's Champagne) and benefits from this property's grapes in non vintage years.

Bottle
£60.00

Dessert Wines

28. Chateau Septy 2003 Monbazillac, France

Monbazillac produces some of France's and therefore the World's best value sweet wines utilising the same grape varieties and wine making methods as it's famed neighbour of Sauternes to the East. The perfect accompaniment to a good Cheese Board.

175ml Glass
£3.50

Half Bottle
£15.95



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